

This listing of claims replaces all prior versions, and listings, of claims in the application:

**LISTING OF CLAIMS:**

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Listing of Claims:

1. (currently amended) A treatment for patients afflicted with concomitant dysphagia and another disease or injury different from dysphagia comprising a soluble food fiber thickener in a liquid food to allow the patient to successfully swallow liquid foods, wherein the soluble food fibre is added to the liquid food on site in measured amounts using a dispenser prior to consumption.

2. (original) A treatment in accordance with Claim 1 where the other disease is at least one of blunt throat injury, surgery caused impairment, stroke, multiple sclerosis, Asperger syndrome, esophageal cancer, laryngeal cancer, Chagas disease, celiac, cystic fibrosis, Huntington's disease, Niemann-Pick disease, neurological conditions such as amyotrophic lateral sclerosis, Alzheimer's and Parkinson's disease, obesity, Riley-Day syndrome, high cholesterol, corn allergies and corn sensitivities, scleroderma, and diabetes.

3. (currently amended) A treatment in accordance with Claim 1 wherein the soluble food fiber thickener is one or more of alginates (sodium, potassium, or ammonium salts), carrageenan, cellulose ~~such as~~ selected from sodium carboxymethylcellulose sodium, hydroxypropyl cellulose~~[[.]]~~ and hydroxypropyl methyl cellulose, ~~galactomannans such as~~ locust bean gum, guar gum ~~and or~~ xanthan gum.
4. canceled.
5. canceled
6. (currently amended) A treatment in accordance with Claim ~~[[3]]~~ 1 where the thickener is xanthan gum.
7. (original) A treatment in accordance with Claim 6 where the xanthan gum ranges from about 0.01% to about 7% of the final ready-to-consume liquid food.
8. (original) A treatment in accordance with Claim 6 where the xanthan gum is between 0.1% and 3% of the final ready-to-consume liquid food.
9. (currently amended) A~~[[n]]~~ effective treatment for dysphagia which comprises feeding a pre-packaged, pre-thickened ready-to-consume liquid food composition~~[[s]]~~ thickened with a soluble food fibre with aesthetic or composition or digestive properties or combinations thereof improved to provide for greater consumption by dysphagic patients.

10. (currently amended) A treatment in accordance with Claim 9 wherein the soluble food fibre thickener used in the thickened liquid food compositions is one or more of alginates (sodium, potassium, or ammonium salts), carrageenan, cellulose ~~such as~~ selected from sodium carboxymethylcellulose ~~sodium~~, hydroxypropyl cellulose~~[[,]]~~ and hydroxypropyl methyl cellulose, ~~galactomannans such as~~ locust bean gum, guar gum ~~and the like and or~~ xanthan gum.
11. (original) A treatment in accordance with Claim 10 where the thickener is xanthan gum.
12. (original) A treatment in accordance with Claim 10 where the xanthan gum is between 0.01% and 7% of a pre-thickened ready-to-consume liquid food composition.
13. (original) A treatment in accordance with Claim 10 where the xanthan gum is between 0.1% and 3% of a pre-thickened ready-to-consume liquid food composition.
14. (currently amended) A method for increasing the liquid consumption of a patient with dysphagia by providing pre-packaged, pre-thickened liquid foods to the patient, said pre-packaged, pre-thickened liquid foods thickened with a soluble food fibre thickener, and having an improved taste and appearance.
15. (currently amended) A treatment in accordance with Claim 14 wherein the thickener used in the thickened liquid food compositions is one or more of alginates (sodium, potassium, or ammonium salts), carrageenan, cellulose ~~such as~~ selected from sodium carboxymethylcellulose ~~sodium~~, hydroxypropyl cellulose~~[[,]]~~ and

hydroxypropyl methyl cellulose, ~~galactomannans such as~~ locust bean gum~~[[,]]~~ or guar gum ~~and the like and or~~ xanthan gum.

16. canceled

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27. canceled

28. canceled

29. (currently amended) A process for diagnosing and managing dysphagia which comprises utilization of a consistent rheology system, while allowing variation in the

specific thickeners employed[[.]] in both the a thickened radiological compound[[s]] and the a thickened liquid food[[s]] ordered as a result of the radiological procedure.

30. (currently amended) A process in accordance with Claim 29 wherein the thickener used in the radiological compound[[s]] and the thickened liquid food composition[[s]] is one or more of alginates (sodium, potassium, or ammonium salts), carrageenan, cellulose ~~such as~~ selected from sodium carboxymethylcellulose ~~sodium~~, hydroxypropyl cellulose[[.]] and hydroxypropyl methyl cellulose, ~~galactomannans such~~ as locust bean gum, guar gum ~~and the like and or~~ xanthan gum wherein each compound may use one or more of the same or different thickener to achieve the consistent rheology under different shear conditions.

31. (original) A process in accordance with Claim 29 where the thickener is xanthan gum.

32. (original) A process in accordance with Claim 31 where the xanthan gum is between 0.005% and 7% of the radiological compounds or the thickened liquid food composition.

33. (original) A process in accordance with Claim 31 where the xanthan gum is between 0.05% and 3% of the radiological compounds or the thickened liquid food composition.

34. canceled

35. canceled
36. canceled
37. canceled
38. canceled
39. (original) A process for the production of homogenous single phase thickened beverages by a dispensing machine that is capable of dispensing non-thickened beverages.
40. (original) A process in accordance with Claim 39 wherein the dispensing machine includes a container of thickener concentrate, a metering pump and an in-line static mixer designed such that beverages exit the dispenser at the correct thickness, with a homogenous appearance and are ready to drink, whether the beverage thickness is increased by inclusion of the thickener concentrate or not.
41. (original) A process in accordance with Claim 39 wherein the dispensing machine includes a container of thickener concentrate, a metering pump and an exit nozzle with a narrow gap or pressure drop or and liquid foods exit the dispenser at the correct thickness, with a homogenous appearance and are ready to drink, whether the beverage thickness is increased by inclusion of the thickener concentrate or not.
42. (currently amended) A process in accordance with Claim 39 wherein the thickener used in the thickener concentrate is one or more of alginates (sodium,

potassium, or ammonium salts), carrageenan, cellulose ~~such as~~ selected from sodium carboxymethylcellulose ~~sodium~~, hydroxypropyl cellulose[.], and hydroxypropyl methyl cellulose, ~~galactomannans such as~~ locust bean gum, guar gum ~~and the like and~~ or xanthan gum

43. (original) A process in accordance with Claim 42 where the thickener is xanthan gum.

44. (original) A process in accordance with Claim 42 where the xanthan gum is between 0.005% and 10% of the thickener concentrate.

45. (original) A process in accordance with Claim 42 where the xanthan gum is between 0.05% and 5% of the thickener concentrate.

46. canceled

47. canceled

48. canceled

49. canceled

50. canceled

51. canceled

52. (new) The treatment of claim 1 wherein the dispenser further comprises a metering device.

53. (new) The process of claim 29 wherein the thickened radiological compound and the thickened liquid food have similar rheological properties under different shear conditions.

54. (new) A process for diagnosing and treating dysphagia which comprises utilization of a radiological compound thickened with a soluble food fibre thickener used for radiological diagnoses and thickened liquid foods thickened to a predetermined thickness with a soluble food fibre thickener, said predetermined thickness of the thickened liquid food determined as a result of the radiological procedure, wherein said thickened radiological compound and said thickened liquid food exhibit similar rheological properties over variable shear conditions.

55. (new) A process in accordance with Claim 54 wherein the thickener used in the soluble food fibre thickener is one or more of alginates (sodium, potassium, or ammonium salts), carrageenan, cellulose selected from sodium carboxymethylcellulose, hydroxypropyl cellulose and hydroxypropyl methyl cellulose, locust bean gum, guar gum or xanthan gum.

56. (new) A pre-packaged, pre-thickened, ready-to-consume liquid food thickened with a soluble food fibre thickener wherein the soluble food fibre thickener used is one or more of alginates (potassium, or ammonium salts), carrageenan, cellulose selected



from sodium carboxymethylcellulose , hydroxypropyl cellulose and hydroxypropyl methyl cellulose, locust bean gum, guar gum or xanthan gum.